

Chairman Max Ehlert called the meeting to order at 7:30 p.m. in Conference Room C.

PRESENT: David Balagna
Max Ehlert
W. Stan Godlewski
James Moseley
James Peard
John Walker
Jennifer Gilbert, Student Representative
Sergeant George Zielinski
Marsha Livingston, Office Coordinator

ABSENT: Thomas Sawyer

Moved by Walker, seconded by Balagna, to EXCUSE the absent member(s).
APPROVED unanimously

Moved by Balagna, seconded by Walker, to APPROVE the minutes of the August 13, 2001 meeting as printed.
APPROVED unanimously

AGENDA ITEMS:

1. **NINO SALVAGGIO FRUIT & VEGETABLE MARKET OF TROY** requests to add space to 2001 SDD & SDM licensed business located at 6835 Rochester, Troy, MI 48085, Oakland County [MLCCREF#131794]

Present to answer questions from the committee were Kirk Taylor and Maureen Carlson, who was been with the store since March 2001.

Mr. Taylor brought a copy of the store layout for the committee to see. He also handed out packets to each member. The packets included a layout of the approved area, a layout of the same area including the future expansion, a letter as to how they will handle the liquor, the employee handbook, cashier guidelines, and a job description. The job description includes a brief summary of the requirements of liquor guidelines and guidelines for alcohol sales.

The store will simply be expanding the area they currently have designated for the liquor. This area will also include a liquor storage closet. They decided against acting on their ability to sell liquor in the past.

Liquor will be purchased one of two ways. The first is the customer can purchase the liquor directly at the liquor counter. The second is the customer will finish their shopping and proceed to the checkout counter. The customer will then tell the cashier, who will call the liquor counter for the item(s) and a manager will then bring it to the cashier who called for it.

Nino Salvaggio's originally had TAMS training where an instructor came on site to do the training. They felt they could do better, so they implemented their own Responsible Alcohol Sales training. This training includes a video and a packet with a handbook that includes alcohol sales guidelines in brief so all employees have at least some knowledge of alcohol sales. All cashiers get additional training, which includes an alcohol training course. There are two people in the store who are qualified to teach this course. Maureen Carlson is one of these two people. This course includes a pre-test of 15 true or false questions. The employees will then watch a video and take a final test. Each employee is only allowed two wrong. Since March they have had 11 classes, 4 of which have been at the Troy store.

Responsible Alcohol Sales training also includes cashier training for those cashiers that are under 18 years of age. This is to teach them how to properly ring up sales and inquire on ID. Cashiers under 18 must also have a cashier 18 years of age or older ring up the sale. TAMS didn't offer any training of this sort. The cash registers at the store prompt the cashier to check ID but do not require the date of birth be entered. There are date stickers on the cash registers for the cashiers to quickly identify those over 21 years of age.

Also discussed was the violation the Troy location had.

One committee member commented that the packet of information passed out by Mr. Taylor and Ms. Carlson was very impressive and from a retail standpoint, it is the best program they have seen.

Moved by Moseley, seconded by Walker, to APPROVE the above request.
APPROVED unanimously

2. **McCORMICK & SCHMICK RESTAURANT CORP. (A DELAWARE CORPORATION)** requests to transfer ownership of 2001 Class C licensed business with Dance Permit and Official Permit (Food), located at 2850 Coolidge, Troy, MI 48084, Oakland County, from **McCORMICK & SCHMICK OPERATING CORP. (A GEORGIA CORPORATION)**. [MLCC REF# 130614]

Present to answer questions from the committee were Scott Edwards, who works with attorney John Carlin, and Sharon Bartlett, General Manager of the restaurant.

This is simply a corporate merger. There will be no changes in management at the restaurant. Mr. McCormick and Mr. Schmick will both still be involved.

The restaurant has TIPS classes through Scott Forbes every 6 months for the entire restaurant. Everyone is certified.

Also discussed was the violation McCormick and Schmick received on August 17, 2001. Ms. Bartlett told the committee members that the restaurant has a zero tolerance policy and the bartender was immediately terminated. They are not proud of the violation they received, and they will continue to make sure it doesn't happen again.

Moved by Peard, seconded by Godlewski, to APPROVE the above request.
APPROVED unanimously

Moved by Balagna, seconded by Walker, to ADJOURN the meeting at 7:57 p.m.
APPROVED unanimously

ML/ml